

PECTIN NAPPAGE X58

Amidated low methoxyl (LMA) pectin
Ideal for gels and glazes



Measure: 13-15g/Kg (gelled nappages)
10-13g/Kg (custards and creams)



Code	Weight	u/box
48675	500 g/ 1.1 lbs	6 u

RECOMMENDED USAGE

A thickener and/or gelling agent (in the presence of calcium) specially formulated for making glazes with a measure between 1 to 1.5%, depending on the application and texture required. Well-suited for dairy products and products rich in calcium, calcic or low-sugar glazes, as well as custards and cream applications. Thermo-reversible between 104° and 140°F (40° and 60°C).

HOW TO USE

Mix with sugar and bring to a boil.



Nappage X58 Pectin is ideal for glazes, creams and non-acidic cream flavors such as nuts or chocolate. It forms a thermo-reversible and freezable gelatin.

PLANT-BASED GELLING AGENTS

VALRHONA
SELECTION

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